

Opening Summer 2013



RED ROOST
TAVERN

Please enjoy some of the
great ingredients
grown, raised and
caught by our friends
that share our
commitment of food
thoughtfully sourced,
carefully served.

Carriage House Farm
Paffenroth Gardens
Mountain Sweet Berry
Red Jacket Orchards
Satur Farms
Benton's Country Ham
Cavendish Game Farm
Anson Mills
Meadow Creek Farm
FingerLakes Farms
Dealamann Farm
Berried Treasures
Phillips Farm
Riverpark Farm
Cherry Lane
Eckerton Hill Farm
Max Creek
Maxwell Farms

Soup and Salad

Sweet Corn Soup with Smoked Tomato Jam

Tomato and Garden Vegetable Soup

Summer Salad

Carriage House Farms Greens, Almonds,
Goat cheese, local strawberries, heirloom
tomatoes,

Alice Waters Vinaigrette Dressing

Organic Baby Romaine Hearts and Grilled
Radicchio, Shaved Parmesan, Pickled Radish
Yogurt Peppercorn Dressing

From The Bar

Seasonal hummus, Summer Baby Peppers,
marinated olives, grilled artisan ciabatta

Spot Prawns and Bone Marrow Butter

Crabcakes with Honey Chile Mayo

Porkopolis Platter

Goetta, Cured Local Ham, Local Sausage

Free-Range Chicken Wings
Buffalo

House Kettle Chips with Ground Cincinnati
Hot Links, Scallions and Blue Cheese
Fondue

Peppered Pappardelle with Beef Short Rib
and Pinot Noir Ragu

Regional Burger

Hyatt's signature Angus Burger

Tri-State Cheese Board (choose 3)

Ohio Indiana Kentucky

Entrees

Garden & Grains

Gorgonzola & Artichoke Ravioli,
Pistachio Pesto

Organic Grit Cake, Caramelized
Onion, Cherry Preserves, Port-
Reduction
(add spot prawns \$\$)

Vegetable Strudel with Pesto Cream
and Kale Chips

Barn & Prairie (choose 2 sides)

Amish Free-Range Chicken, Meyer
Lemon Jus

Berkshire Pork Loin, Port Drunken
Cherries

Grass Fed Rib Eye, Madeira Demi

Sustainable Seas (choose 2 sides)

Atlantic Cod Chardonnay en Pappillote

"Fish and Chips"
Barramundi and Elephant Garlic

Crab-Crusted Salmon, Pink Grapefruit
Butter Sauce

From the Hearth Flatbreads

(gluten free crusts available)

Heirloom Tomato, Garlic, Fresh Mozzarella, Basil
(olive oil)

Sliced Cincinnati Hot Link, Peppered Bacon
Chutney, Smoked Mozzarella
(red sauce)

Organic Chicken, Mushrooms, Madeira
(olive oil)

Pulled Short Rib, Horseradish Cream, Caramelized
Onion
(red sauce)

Sides

Roasted Mushrooms with
Balsamic Reduction

Crunchy Cauliflower Bake

Fava Bean and Local Corn
Succotash

Asparagus with Lemon Verbena
Butter

Pan-Fried Quinoa with Cherries
and Almonds

Herb Roasted New Potatoes

Sour Cream and Chive Mashed
Potato

Peppered Pappardelle with
Organic Olive Oil and Garlic

Desserts

Strawberry Shortcake with Aged
Balsamic and Basil Cream

Blood Orange Dark Chocolate
Mousse

Cherry Goat Cheese Tart

Molten Coffee Cupcake with
Hazelnut Frosting

Kettle Corn Ice Cream with Salted
Caramel

Executive Chef Bernard Foster
Chef Tourmant Geraldine Davis
Culinary Supervisor Kent Carpenter
F&B Director Chad Shobbrook

Sous Chef Karol Osinski
Restaurant Manager Sheyla Draugh

Please inquire about our
Private Dining Chef's Table



Breakfast

Muffins (Seasonal -3 varieties, Fruit, Bran, Flax Seed)
Pastries (Sticky cinnamon buns w/ icing, Lemon poppy seed bread, Jumbo croissants)
Bananas
Locally Seasonal Whole fruit (to be determined by availability)
Mixed berries w/ Organic Greek Yogurt
Gluten Free Parfait (Greek yogurt, farm honey, gluten free granola)
Stone ground Oatmeal (in Dutch oven on induction) w/ accompaniments
Croissant, cage free fried egg, molasses-candied bacon, smoked Cheddar cheese, Tabasco ketchup
Smoked Salmon on everything bagel w/ sliced tomato, red onions, cream cheese, capers
Goetta & Cheddar quiche w/ Cherry Tomato Compote

All Day

Cincinnati Chili with Shredded Cheddar
Rotating Soup of the day
Giant Jar of Giant House made Pickles (Sold Individually)
Grass Fed Roast Beef, Provolone, Roasted Garlic Mayo, Grilled Red Onions, Spinach, Ciabatta
Local Ham, Brie, Bibb Lettuce, Green Apples, Buttered Shadeau Sourdough
Smoked Turkey, Harvarti, Tomato, Arugula on a Shadeau Multi-Grain Bread w/ Honey Mustard
Portobello, Zucchini, Mozzarella, Carriage Farms Greens, Sun-dried Tomato Focaccia with Pesto Aioli
Romaine salad w/ Grilled Organic Chicken and Caesar dressing
Fingerling German Potato Salad
Carriage Farms Greens w/ Strawberries, Almonds, Goat Cheese, and Rhubarb dressing
Whole Wheat Penne & grilled vegetable salad w/ sundried tomatoes, olives, basil, feta cheese

Sides:

Cincinnati Chili and Cheddar Spiced Chips
Organic Fruit Cup
Cous Cous salad

Hot Items:

5-Cheese Mac & Cheese, Crunchy Bacon Topping

Beer Braised Short Rib Pot Pie, Caramelized Onion Jam

Flatbreads – Create your own

Desserts:

Assorted Jumbo Cookies
Dark Chocolate Covered Rice Crispy Squares
House-made Tri-State Hike Trail Mix

ALSO SERVING STARBUCKS COFFEE ,
ESSPRESO BEVERAGES AND
FRAPPUCCINO BLENDED DRINKS

AND MUCH MUCH MORE....SEE YOU
SOON.